



GRIMSBY  
PORT HEALTH AUTHORITY

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ANNUAL REPORT

OF THE  
MEDICAL OFFICER OF HEALTH  
FOR

1968

BY  
ROBERT GLENN, M.B., B.Ch., B.A.O., D.P.H.

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PUBLIC PROTECTION COMMITTEE, 1968.

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The Worshipful The Mayor Councillor T. W. Sleeman, J.P.

Chairman Councillor P. J. C. Shemwell

Deputy Chairman Alderman A. C. Parker

Alderman A. Bradley  
 " R. S. Haylett  
 " G. E. Janney  
 " E. W. Marshall  
 " W. J. Molson  
 " M. Quinn, J.P.

Councillor G. H. Berrett  
 " M. D. Codd  
 " S. C. H. Ekberg  
 " B. Faulding  
 " L. Gostelow  
 " D. Imison  
 " C. R. Jenkins  
 " S. O. Moss  
 " W. B. Smith  
 " F. L. Storr  
 " Mrs. M. E. Tuxworth  
 " F. H. Woodcock, M.B.E.

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## GRIMSBY PORT HEALTH AUTHORITY

To the Chairman and members of the Public Protection Committee,  
acting as the Port Health Authority.

I have pleasure in presenting my report for the year 1968. It is made in accordance with the Regulations of the Ministry of Health which prescribe the duties of the Medical Officer of Health.

The general description of the port remains similar to that contained in my report for the year 1965.

The Chief Port Health Inspector's report on the water used on the fish docks deserves serious attention. Formerly when held in the tower the chlorine had time to act. Now that part is pumped directly the risk of polluted water reaching the filleting benches is at least, theoretically, much greater.

During the year the state of the water in the fish dock came in for some adverse publicity in the national press. Due to the poor tidal change in this dock there is no natural cleansing and the method of trying to remove the coarser matter in suspension by miniature dredging is all that can be practically done to alleviate this condition.

The great increase in containerisation of imported food has greatly increased the responsibility of the Inspectors, and made sampling at the quayside almost impossible. Holding these up for the result of sampling would defeat the whole object of the quick turn round.

I greatly appreciate the willing co-operation invariably received from the officers of H. M. Customs, the Ministry of Agriculture, Fisheries and Food, the Immigration Officer and the officials of the British Transport Docks Board.

On behalf of the staff and myself, I wish to thank the Chairman and members of the Public Protection Committee for their sympathetic consideration of all matters relating to the health of the Port.

ROBERT GLENN

Medical Officer of Health

Port Health Offices,  
Fish Dock Road,  
Grimsby.

February, 1969.

Name of officer	Nature of appointment	Date of appointment	Qualifications	Any other appointments held
F. W. WARD	Clerk to the Port Health Authority	1.1.59	LL.M.	Town Clerk and Chief Executive Officer to the County Borough of Grimsby
ROBERT GLENN	Port Medical Officer	1.8.53	M.B., B.Ch., B.A.O., D.P.H.	Medical Officer of Health to the County Borough of Grimsby
R. G. HAUGHIE	Deputy Port Medical Officer	2.5.66	M.B., B.Ch., D.P.H.	Deputy Medical Officer of Health to the County Borough of Grimsby
A. MANSON	Chief Port Health Inspector	1.4.67	* *	Chief Public Health Inspector to the County Borough of Grimsby
T. C. CORMACK	Deputy Chief Port Health Inspector	1.1.48	* * *	
R. C. DAVIDSON	Assistant Port Health Inspector	27.11.67	* *	
J. SUNLEY	Technical Assistant and Rodent Officer	4.3.46		
D. C. CROSS	Office Clerk	1.4.49		

\* \* \* Holds B.O.T. Master's Certificate and Certificates of the Royal Society of Health as a Public Health Inspector & as an Inspector of Meat and Other Foods

\* \* \* Holds Certificates of the Royal Society of Health as a Public Health Inspector & as an Inspector of Meat and Other Foods

Address and Telephone Number of the Medical Officer of Health

ROBERT GLENN, M.B., B.Ch., B.A.O., D.P.H.,  
Public Health Department, Queen Street, Grimsby.  
Telephone No. Grimsby 58086

SECTION II - AMOUNT OF SHIPPING ENTERING THE DISTRICT DURING THE YEAR

TABLE B

Ships from	Number	Tonnage	Number inspected		Number of ships reported as having, or having had during the voyage, infectious disease on board
			By the Medical Officer of Health	By the Port Health Inspector	
FOREIGN:-					
Steamers .....	3	3,721	-	2	-
Motor vessels .	754	385,998	-	593	-
Fishing vessels	641	178,470	-	46	-
TOTAL FOREIGN	1,398	568,189	-	641	-
COASTWISE:-					
Steamers .....	2	1,701	-	2	-
Motor vessels .	402	127,308	-	291	-
Fishing vessels	4,575	287,059	-	17	-
TOTAL COASTWISE	4,979	416,068	-	310	-
TOTAL FOREIGN AND COASTWISE	6,377	984,257	-	951	-



The nationalities of the vessels inspected and re-inspected during the year were as follows:-

<u>Nationality</u>	<u>Number inspected</u>	<u>Number re-inspected</u>
German .....	330	30
Norwegian .....	143	17
Dutch .....	122	11
British .....	116	36
Danish .....	69	4
Swedish .....	55	4
Finnish .....	24	3
Russian .....	23	2
Panamanian .....	21	2
Icelandic .....	18	3
Faroese .....	6	3
Japanese .....	6	1
Liberian .....	5	1
Spanish .....	4	1
French .....	2	-
Polish .....	2	-
Chinese .....	1	1
Greek .....	1	-
Israeli .....	1	-
Belgian .....	1	-
U.S.A. ....	1	-
 TOTALS .....	 951	 119



## SECTION III - CHARACTER OF SHIPPING AND TRADE DURING THE YEAR

TABLE C

(a) Passenger traffic during the year

	<u>Alien</u>	<u>British</u>	<u>Commonwealth</u>	<u>Total</u>
Number of passengers INWARD .....	642	242	10	894
Number of passengers OUTWARD .....	739	295	10	1,044

(b) Cargo traffic

The following tables indicate the description and quantities, in tons, of the principal imports and exports during the year 1968 as compared with 1967.

Principal imports

<u>Import</u>	<u>1967</u>	<u>1968</u>
	Tons	Tons
Fish .....	229,845	236,474
Timber .....	135,303	182,729
Woodpulp .....	158,655	179,963
Other foodstuffs .....	150,211	160,347
Iron & steel .....	29,677	66,506
Dairy produce .....	50,154	55,354
Petroleum .....	54,000	52,500
Fruit & vegetables .....	30,004	37,528
Other manufactured goods ....	36,618	36,882
Other basic materials .....	5,754	10,972
Miscellaneous .....	33,223	39,996
TOTALS .....	<u>913,444</u>	<u>1,059,251</u>

Fish landings

236,474 tons of fish were landed at Grimsby during the year. Of this quantity, 188,751 tons were landed at the Grimsby fish market. The following table provides a comparison between the weight and value of the fish landed at the fish market during 1968 and the weights and values landed in previous years.

<u>Year</u>	<u>Landings</u>	<u>Weight in Cwts.</u>	<u>Value</u>
1968	5,585	3,775,020	£14,749,360
1967	5,865	3,742,199	£15,072,458
1966	6,114	3,746,195	£15,967,702
1965	5,972	3,814,910	£16,378,752
1964	6,061	3,751,124	£15,832,020

Principal exports

<u>Export</u>	<u>1967</u>	<u>1968</u>
	Tons	Tons
Iron & steel .....	42,391	66,895
Chemicals .....	58,124	63,894
Other manufactured goods ..	15,858	21,589
Basic materials .....	8,834	18,016
Cereals .....	13,864	11,065
Machinery .....	11,072	9,070
Vehicles .....	8,556	7,548
Other foodstuffs .....	5,844	4,676
Miscellaneous .....	33,165	40,943
TOTALS .....	<u>197,708</u>	<u>243,696</u>

(c) Principal ports from which ships arrive

Belgium: Antwerp, Ghent, Ostend.

Canada: Burin, Clark City, Halifax, Harbour Grace, New Brunswick, Prince Edward Island, St. John's, Summerside.

Canary Islands: Las Palmas.

Cyprus: Famagusta.

Denmark: Copenhagen, Esbjerg, Hobro, Holbek, Kolding, Nykobing, Odense, Saxkjobing.

Faroe Islands: Midvaag, Thorshavn, Vaago

Finland: Abo, Hamina, Haukipudas, Kemi, Kaskoe, Kotka, Lulea, Mantyluoto, Pateniemi, Rafso, Raumo, Toppila, Tornio, Turku, Uleaborg, Vasiluoto, Yxpila, Walkom.

France: Bayonne, Bordeaux, Boulogne, Caen, Calais, Cherbourg, Dieppe, Dunkirk, Honfleur, Paris, Rouen, St. Nazaire, Treport.

Germany: Bremen, Cuxhaven, Hamburg, Kiel, Lubeck, Wismar, Wilhelmshaven.

Greenland: Godthaab.

Holland: Amsterdam, Delfzyl, Dordrecht, Flushing, Groningen, Ijmuiden, Rotterdam, Zaandam.

Iceland: Husavik, Keflavik, Reykjavik, Westermann Islands.

Italy: Anzio.

Norway: Aalesund, Arendal, Bergen, Frederikstad, Flekkefjord, Hammerfest, Jossingfjord, Kragero, Larvik, Porsgrund, Skien, Stavanger, Trondhjem, Tvedistrand.

Poland: Gdansk, Szczecin.

Portugal: Leixoes, Lisbon.

Russia: Archangel, Igarka, Kem, Kovda, Leningrad, Mesane, Murmansk, Onega.

Sweden: Blankaholm, Bolsta, Christinehamn, Gothenborg, Gefle, Hallstana, Hernosand, Kalmar, Karlsborg, Karlshamn, Karlskrona, Mariestad, Monstera, Norrkoping, Oskarshamn, Pitea, Solvesborg, Stockholm, Uddevalla, Vestervik.

U.S.A. Port St. Joe.

## SECTION IV - INLAND BARGE TRAFFIC

Trade is confined chiefly to Hull, Goole, York, Nottingham, Leeds and Keadby, and other places on the rivers Humber and Trent.

Public Health Act, 1936, Part X  
and the Canal Boats Regulations, 1878

Inspection of canal boats

Most of the canal boats entering Grimsby are regular traders to the port. No inspections were carried out during the year.

A practise has grown up over recent years of barges being brought into the port and the crew then locking up their quarters and returning by rail whence they came, returning to take the barges back when they are required. Hence, when visited, it has not been possible to gain access.

## SECTION V - WATER SUPPLY

Water supplied by the North East Lincolnshire Water Board is available throughout the Port area.

Fish Market

On the Fish Market the water used for cleansing purposes is obtained by gravitation from the 30,000 gallon storage tank situated in the Dock Tower. This tank is kept supplied with water which is automatically pumped to keep within certain levels from the Royal Dock.

A new pumping station and inlet was brought into use in April this year with an automatic chlorination injector at the inlet point. No filtration of this water takes place other than a strainer fitted on the inlet pipe, prior to chlorination.

This new system has given cause for some disquiet, as the site of the inlet was chosen without reference to this Authority. The inlet is situated in a position near to which vessels berth and it is possible for foul water discharges or other matter to be drawn into the inlet. On one occasion during the year an oil spillage occurred from a vessel berthed in close proximity to this inlet and this affected the water supply. Fortunately, it was noted at once by an officer of this Authority who immediately contacted the Dock Authority. Samples were taken from various distribution points for chemical analysis the results of which were, naturally, unsatisfactory. The samples contained 8 parts per million of mineral oil of the kerosene type.

Consultations were held with the Dock Engineer and since the incident a constant watch has been kept. A dossier of samples, both chemical and bacteriological, with frequent Lovibond Comparator tests for free chlorine content, has been compiled for consideration by this Department and the Dock Authority.

It is obviously impossible to prevent some oil spillage into the dock when vessels bunker from oil tank lighters and it is felt that the position is far from satisfactory.

This system of water supply is, of course, quite separate from the drinking water supply but it is used the cleansing the Fish Market and for washing fish filleted on the Fish Market.

Routine samples were taken from both commercial and fishing vessels and also from standpipes delivering water to ships. 32 such samples were taken and submitted for analysis, of which 6 from fishing vessels

proved unsatisfactory from a bacteriological point of view. Arrangements were made with the owners and in each case the water tanks were cleansed, chlorinated and flushed before refilling. Further bacteriological tests carried out gave satisfactory results.

#### SECTION VI - PUBLIC HEALTH (SHIPS) REGULATIONS, 1952

##### (4) Mooring stations

###### (a) Within the docks:-

Mooring buoy removed from the Royal Dock.  
Special berth at former coal jetty established.

Other parts of this Section - No change.



SECTION VII - SMALLPOX

- (1) The isolation hospital to which cases of smallpox are sent from the district is:-

Hallwood Hospital,  
Chapelton,  
Near Sheffield.

- (2) Transport of cases will be undertaken by the Sheffield Ambulance Service.
- (3) The names of smallpox consultants available are as follows:-

Dr. John Glen

- (4) Specimens for laboratory diagnosis of smallpox would be sent to either of the following:-

The Public Health Laboratory,  
Bridle Path,  
York Road,  
Leeds, 15.

or

The Virus Reference Laboratory,  
Central Public Health Laboratory,  
Colindale Avenue,  
London, N.W.9.



## SECTION VIII - VENEREAL DISEASE

Every vessel entering the port of Grimsby is boarded by an inspector who enquires into the occurrence of venereal disease on board. Any person suffering from this disease is advised to attend the Special Treatment Centre in Queen Street for treatment and for advice as to the method of obtaining further treatment at other ports and in other countries. Leaflets giving details of the hours of attendance and the location of the Special Treatment Centre are placed on board vessels as necessary.

The Special Treatment Centre is open from 10 a.m. to 12 noon, and from 2 p.m. to 7 p.m. every weekday except Saturday, when it is closed at 12.30 p.m., and particulars of the examination and treatment of seamen during the year 1968 are as follows:-

	<u>British</u> <u>seamen</u>	<u>Foreign</u> <u>seamen</u>	<u>Total</u>
Found to be suffering from:-			
Syphilis .....	2	4	6
Gonorrhoea .....	19	38	57
Other conditions .....	69	68	137
Total number of patients examined .....	90	110	200
Total number of attendances .....	276	289	565

SECTION IX - CASES OF NOTIFIABLE AND OTHER INFECTIOUS  
DISEASES ON SHIPS

TABLE D

Category	Disease	No. of cases during the year		No. of ships concerned
		Passengers	Crew	
Cases landed from ships from foreign ports ....	-	-	-	-
Cases which have occurred on ships from foreign ports but have been disposed of before arrival .....	-	-	-	-
Cases landed from other ships .....	-	-	-	-

SECTION X - OBSERVATIONS ON THE OCCURRENCE OF MALARIA  
IN SHIPS

- Nil returns -

SECTION XI - MEASURES TAKEN AGAINST SHIPS INFECTED WITH  
OR SUSPECTED FOR PLAGUE

- Nil returns -

SECTION XII - MEASURES AGAINST RODENTS IN SHIPS  
FROM FOREIGN PORTS

All vessels arriving from foreign ports are examined by the rat searcher for evidence of rat infestation.

The bacteriological and pathological examination of rodents is undertaken by the Department of Pathology, Grimsby General Hospital. No B. Pestis was found in those submitted.

The deratting of ships is carried out by trapping, poisoning or by fumigating. H.C.N. is the fumigant in general use. The method adopted depends on the severity of the infestation and other circumstances. Contractors based at Hull undertake the deratting of ships and the work is carried out under the supervision of the staff of this Authority.

An infestation of rats was discovered on a Russian vessel shortly after she commenced discharging a part cargo of timber. The stevedores refused to work as they had seen live rats. Action was taken by this Authority immediately and after considering all points and the fact that the holds were  $\frac{1}{2}$  full of timber and the weather being wet, it was decided that poisoning by the use of Sodium fluoracetate (1080) was the only safe and practicable means. This was done by contractors from Hull under the supervision of this Authority, and after completion of discharge 37 bodies of rats were retrieved. The vessel held a valid Exemption Certificate at the time of occurrence but a new Deratting Certificate was issued.

The vessel had been carrying grain cargoes at some time previous to the timber cargo and this had not been adequately cleared up, leaving an abundance of food for vermin in the holds.

The inspectors and rat searcher endeavour to secure the efficient rat-proofing of vessels where necessary and special attention is paid to store-rooms, food lockers and linings.

TABLE E

Rodents destroyed during the year

Category	Number		
	In ships from foreign ports	In trawlers & coastwise ships	In docks, quays, wharves & warehouses
Black rats .....	80	10	-
Brown rats .....	-	-	560 *
Species not known .	-	-	-
Sent for examination ....	2	-	-
Infected with Plague .....	-	-	-

\* Includes the return rendered to this Authority by the ratcatcher employed by the British Transport Docks Board.

In addition, 545 mice were destroyed during the year.

TABLE F

Deratting Certificates and Deratting Exemption Certificates  
issued during the year for ships from foreign ports

No. of Deratting Certificates issued					Number of Deratting Exemption Certif- icates issued	Total Certific- ates issued
After fumigation with		After trapping	After poisoning	Total		
H.C.N.	Other fumigant (state method)					
1	2	3	4	5	6	7
-	-	-	1	1	97	98

Prevention of Damage by Pests Act, 1949  
Prevention of Damage by Pests  
(Application to Shipping) Order, 1951

- Nil returns -

## SECTION XIII - INSPECTION OF SHIPS FOR NUISANCES

TABLE G  
Inspections and Notices

Nature and number of inspections	Notices served		Result of serving Notices
	Statutory Notices	Other *	
British cargo vessels ..... 53	-	2	2 complied with
Foreign cargo vessels ..... 835	-	7	6 " "
British fishing vessels ..... 63	-	18	17 " "
Foreign fishing vessels ..... -	-	-	- " "
TOTALS ..... 951	-	27	25 " "

\* Includes verbal notices



SECTION XIV - PUBLIC HEALTH (SHELL-FISH)  
REGULATIONS, 1934 AND 1948

There are no shell-fish layings within the jurisdiction of this Authority.

Mussels, practically all of which come from Denmark, are imported on a large scale. The vast majority of these imports are shelled, cooked mussels in vinegar or acetic acid, though there are some imports of bagged live mussels, and also some consignments of tinned, smoked or frozen mussels.

All consignments of mussels are inspected and samples taken for bacteriological examination. Where the report of the Bacteriologist is unfavourable, subsequent consignments from that producer are detained pending the result of the bacteriological tests. Only one unsatisfactory report was received during the year and this concerned frozen mussels. The appropriate authorities were notified, who took the necessary action.

Early in October, notification was received from the Ministry of Health that mussels from Danish layings were suspected of being subject to the same organism which had attacked British mussel beds on the north-east coast earlier in the year.

Accordingly all mussel consignments from that date onwards were detained whilst bacteriological tests were made and special samples sent to the Fisheries Laboratory of the Ministry of Agriculture, Fisheries and Food at Burnham-on-Crouch for testing for *Gymnodinium Brevis* toxin. All tests proved satisfactory and all consignments were released. Later information during November, from the Ministry of Health, declared these layings clear and accordingly the normal procedure was resumed.

The importation of cockles from Holland referred to last year does not appear to have developed as was anticipated.

During the year, 500 tons of mussels and a small quantity of cockles were imported.



## SECTION XV - MEDICAL INSPECTION OF ALIENS

- (1) The following is a list of the medical inspectors of aliens:-  
Dr. R. Glenn  
Dr. R. G. Haughie  
Dr. J. Buckingham
- (2) No other staff is engaged on this work.
- (3) The majority of arrivals are in the early hours of Sunday morning, which necessitates week-end duty, and this work is shared by the panel of three medical inspectors. Usually the medical inspector visits the ship with H. M. Immigration Officer.
- (4) Accommodation on board ship is sometimes utilised for medical inspection and examination, as well as the medical inspection room in the Port Health Authority building.
- (5) During the year 10 persons were dealt with under the Commonwealth Immigrants Act, 1962.

SECTION XVI - MISCELLANEOUS

Arrangements for the burial on shore of persons  
who have died on board ship from infectious disease

- No change -

## RODENT CONTROL

Fishing vessels

Signs of rat infestation were found in one fishing vessel during the year and this was dealt with by poisoning. A close watch is maintained on this aspect, as, owing to the close method of berthing fishing vessels, particularly at the departure quay, any infestation which might occur could rapidly spread from ship to ship. The crews of fishing vessels in these days are very sensitive in such matters and speedily report any suspicions they may have. Full co-operation from owners and crews is received at all times.

District

No serious infestation by rats occurred during the year, but of recent months there has been a slight but noticeable recrudescence of rat infestation on the fish market jetties. Active co-operation between the rodent officer and the ratcatcher employed by the British Transport Docks Board has kept this under control.

Some minor infestations by mice were discovered from time to time and were dealt with promptly and effectively.

## CREW ACCOMMODATION

Merchant vessels

As in previous years it must be remarked that the general standard of living accommodation of vessels visiting this port continues to improve in all new tonnage. As before, North European, Scandinavian and Russian vessels continue to preponderate. There has been a marked increase in the numbers of Russian vessels entering Grimsby over the last few years. Vessels of all the above nations, generally speaking, have a high standard of accommodation and are very well maintained, the few exceptions being the older vessels and even here, the standard of maintenance is good.

British vessels are still very much in the minority but the newer vessels compare favourably with those of other nations.

On the whole, standards of cleanliness and maintenance are good. The exceptions are confined to a few ships and those, in the main, come from only a few countries, most of which are those known as "flags of convenience".

One particular case occurred in such a vessel and here conditions were deplorable. Representations were made to the master and a written notice served on him. This had the result of causing a really remarkable improvement. This ship had a crew of many nationalities. Strangely enough, considering the state of the accommodation, no vermin were found, though the galley was infested with flies. This was treated with insecticide sprays and cleared.

Fishing vessels

The general standard of maintenance of accommodation of fishing vessels based on Grimsby continues to be good. Little difficulty is experienced in obtaining a high standard of cleanliness on these vessels, although in these days of difficulty in crewing ships the odd case does occur of complaints concerning cleanliness.

There has been little change in new tonnage over the year as the fishing industry has been passing through a very difficult financial phase.

There has been only slight evidence of insect vermin on fishing vessels. One case of crab lice and one of scabies occurred and appropriate action was taken.

Details of defective conditions and nuisances found and remedied on shipping entering the port during the year were as follows:-

Defect or nuisance	Cargo vessels		Trawlers	
	Found	Remedied	Found	Remedied
<u>Defective conditions</u>				
Decks .....	-	-	2	2
Decklights .....	-	-	1	1
Heating facilities .....	-	-	1	1
Portlights .....	1	-	2	2
Sanitary accommodation ....	4	2	4	4
<u>Dirty conditions</u>				
Beds .....	2	2	6	6
Bunks .....	2	2	4	4
Food stores .....	2	2	1	1
Galleys .....	1	1	3	3
Lockers .....	8	8	8	8
Messrooms .....	2	2	2	2
Quarters .....	4	4	2	2
Sanitary accommodation ....	9	9	2	2
Water tanks .....	-	-	6	6
Verminous quarters .....	-	-	2	2

## FOOD INSPECTION

Public Health (Imported Food) Regulations, 1937 - 1948  
Imported Food Regulations, 1968

Inspection of fish

The amount of fish landed from fishing vessels at the Grimsby fish market during the year was 188,751 tons, representing a value of £14,749,360.

In addition, 47,723 tons of fish, imported from other countries, was landed at the commercial docks. All fish landed was subjected to routine inspection by the food inspectors and the quantities and description of fish found to be unfit for human consumption were as follows:-

	Tons	Cwts	Qtrs	Stns
Cod .....	482	10	3	0
Haddock .....	254	6	2	1
Coalfish .....	130	9	1	1
Norway haddock .....	20	17	2	0
Dogfish .....	20	5	2	1
Catfish .....	12	4	1	1
Tusk .....	11	5	2	1
Plaice .....	9	6	3	0
Skate .....	4	11	2	0
Lemon sole .....	3	7	3	0
Ling .....	1	17	2	0
Whiting .....	1	16	1	0
Dab .....	1	9	1	1
Gurnard .....	1	4	1	1
Crab .....	1	1	3	1
Halibut .....	1	0	2	1
Pollack .....		4	1	1
Greenland shark .....		3	3	0
Roe .....		3	3	0
Witch .....		1	2	0
Megrin .....		1	1	0
Monk .....		1	1	0
Mock halibut .....		1	1	0
Sole .....			2	1
Lobster .....			1	0
Prawn .....				1
<b>TOTAL</b> .....	<b>958</b>	<b>14</b>	<b>0</b>	<b>0</b>

or 15,339 x 10 st. kits

Inspection of fish (continued)

Year	Nationality	Weight in tons		%
		Landed	Condemned	
1964	British	153,549	1,618	1.05
	Foreign	34,007	432	1.27
	TOTAL	187,556	2,050	1.09
1965	British	164,983	1,162	0.70
	Foreign	25,763	426	1.65
	TOTAL	190,746	1,588	0.83
1966	British	158,272	1,309	0.83
	Foreign	29,038	423	1.46
	TOTAL	187,310	1,732	0.92
1967	British	163,116	1,045	0.64
	Foreign	23,994	440	1.83
	TOTAL	187,110	1,485	0.79
1968	British	170,566	762	0.45
	Foreign	18,185	197	1.08
	TOTAL	188,751	959	0.51



Inspection of other foodstuffs

The under mentioned quantities of other foodstuffs were landed at the commercial docks during the year and routine inspection was carried out under the above Regulations:-

	Tons	Cwts	Qtrs	Lbs
Bacon .....	118,508	2	0	9
Butter .....	46,827	12	0	23
Vegetables .....	35,342	3	2	18
Cheese .....	7,954	6	3	20
Conserves .....	3,013	18	2	14
Offal .....	2,854	3	2	5
Sugar .....	2,492	16	2	0
Fruit & fruit juice .....	2,225	7	2	16
Meat & meat products .....	1,896	12	2	18
Poultry .....	1,535	17	3	14
Lard .....	1,030	9	0	24
Fish preserves .....	681	1	2	15
Beer, wines & spirits .....	249	6	2	17
Eggs .....	144	19	0	11
Fat .....	68	3	2	6
Cream .....	35	8	3	12
Pastry .....	35	7	1	2
Ship's stores .....	17	15	1	22
Ratatouille .....	7	14	0	0
Horseraddish .....	1	1	2	17
Tonic water .....		10	0	0
Pickles .....		8	1	14
Bread .....		2	3	14
Ketchup .....			1	14
Sennep .....			1	14
Caviare .....				4
<b>TOTAL .....</b>	<b>224,923</b>	<b>11</b>	<b>0</b>	<b>15</b>

Details of foodstuffs found to be unfit for human consumption were as follows:-

	Tons	Cwts	Qtrs	Lbs
Pork .....	9	8	2	0
Broccoli .....		10	3	20
Butter .....		3	2	0
Cheese .....		1	2	12
Tomato ketchup .....			1	14
Pig melts .....			1	0
Luncheon meat .....				13
Tongue .....				8
Ham .....				3

Food and Drugs Act, 1955Inspection of fish

Details of fish condemned ex merchants, overland etc., during the year under the above mentioned Act, were as follows:-

	Tons	Cwts	Qtrs	Stns
Haddock .....	34	15	0	1
Dogfish .....	19	3	2	0
Cod .....	8	13	3	1
Prawn .....	6	3	0	0
Coalfish .....	5	15	1	0
Halibut .....	2	18	3	1
Plaice .....	2	7	1	1
Mackerel .....	1	18	1	1
Skate .....	1	13	0	1
Whiting .....	1	10	2	0
Megrim .....		11	2	0
Lemon sole .....		9	3	1
Salmon .....		7	3	1
Witch .....		5	0	0
Dab .....		4	1	1
Roe .....		4	0	1
Monk .....		3	3	0
Mussel .....		1	3	0
Cured fish .....		1	2	0
Tusk .....		1	1	0
Hake .....			3	0
Turbot .....			1	0
Lobster .....				1
Crab .....				1
<b>TOTAL .....</b>	<b>87</b>	<b>11</b>	<b>1</b>	<b>0</b>

Inspection of other foodstuffs

The quantities and description of other foodstuffs condemned during the year, under the above Act, were as follows:-

	Cwts	Qtrs	Lbs
Grocery stock .....	9	3	2
Ham .....	1	1	5
Margarine .....			21
Butter .....			17
Turkey .....			15

Disposal of condemned food

All fish condemned by this Authority was disposed of to the fish meal factory. Other condemned foodstuffs were either destroyed or sent for conversion to animal feeding stuffs.

Food and Drugs Act, 1955  
Public Health (Preservatives &c., in Food)  
Regulations, 1962  
Public Health (Imported Food) Regulations, 1937 - 48  
Food and Drugs - The Imported Food Regulations, 1968

Particulars of samples of foodstuffs submitted to the Public Analyst under the above Regulations are detailed below:-

<u>Nature of sample</u>	<u>Result of examination</u>
Apples, Cox's Orange .....	Arsenic - less than 1 p.p.m. Lead - 1.0 p.p.m. Pesticide residues absent Conforms to Regulations
Strawberries in barrels .....	SO <sub>2</sub> - 1,000 p.p.m. Conforms to Regulations
Chopped ham and pork .....	Sodium Nitrite - 25 p.p.m. Conforms to Regulations
Pate de Foie Truffe .....	Preservatives - absent
Boeuf Bourginnone .....	Preservatives - absent
Strawberries in syrup .....	Preservatives - absent
Raspberries in syrup .....	Preservatives - absent
Frozen cherries in SO <sub>2</sub> .....	SO <sub>2</sub> - 2,250 p.p.m., permitted if for use for manufacture - (it was ascertained that they were for manufacturing purposes)
Frozen crab meat .....	Preservatives - absent
Concentrated fruit juice (orange)	SO <sub>2</sub> - 149 p.p.m. Lead - 0.31 p.p.m. Colour absent Conforms to Regulations
Cheese spread with shrimps .....	Preservatives - absent
Cheese spread with mushrooms ....	Preservatives - absent
Cheese spread with pineapple ....	Preservatives - absent
Salad dressing Remoulade .....	Preservatives - absent
Salad dressing Senep .....	Preservatives - absent
French fried crinkle chips .....	Preservatives - absent
Brown hash potatoes .....	Preservatives - absent
Cooked ham .....	Preservatives - absent
Pure cream .....	Preservatives - absent

Apples (Bramley Seedless) .....	Arsenic - less than 1 p.p.m.
	Lead - 0.89 p.p.m.
	No organic pesticides
	Conforms to Regulations
Cheese and ham spread .....	Preservatives - absent
Lemon squash (concentrated) .....	Benzoic acid - 660 p.p.m.
	Conforms to Regulations
Pork in natural juices .....	Preservatives - absent
Instant potato flakes .....	SO <sub>2</sub> - 320 p.p.m.
	Anti-oxidants - faint trace
	Conforms to Regulations
Corn on cob .....	Preservatives - absent
Cod .....	No tetracyclines
Apple squash .....	Benzoic acid - 620 p.p.m.
	Conforms to Regulations
Lumpfish roe, caviar style .....	Preservatives - absent
Frozen cooked, boned chicken ....	Preservatives - absent
Lard .....	Butylated Hydroxyanisole -
	13 p.p.m.
	Conforms to Anti-oxidant
	Regulations, 1966
Butter .....	Preservatives - absent
Cheese (Blue Danish) .....	Preservatives - absent
Cocktail sausages .....	Preservatives - absent
Cheese (tinned) .....	Preservatives - absent
Smoked mussels in oil .....	Preservatives - absent
Poisson Brevalles .....	Preservatives - absent
Tangerine squash .....	Benzoic acid - 100 p.p.m.
	SO <sub>2</sub> - absent
	Conforms to Regulations
Saithe roe (canned) .....	Preservatives - absent
Frozen blackberries .....	Preservatives - absent and
	no significant pesticide
	residues
Pork luncheon meat .....	Conforms to Preservatives
	in Food Regulations, 1962
Herring fillets (canned) .....	Preservatives - absent
Mackerel fillets (canned) .....	Preservatives - absent
Frozen blackcurrants .....	Preservatives - absent
Coq au Vin .....	Preservatives - absent
Raspberries .....	Preservatives - absent
Fish cakes .....	Preservatives - absent
* Tomato ketchup .....	Benzoic acid - 5,370 p.p.m.
	Free from significant amounts
	of metallic contamination
	Contained permitted colour
	Ponceau MX

Chicken pieces in broth .....	Preservatives - absent
Lutefish .....	Free from preservatives
	Alkaline in terms of $K_2O$
	equivalent to 0.2%
	Permitted for sale outside
	U.K.
Brawn .....	Preservatives - absent
Melon balls (canned) .....	Preservatives - absent
	Added colour - absent
Pickled herring .....	Preservatives - absent
Raspberry puree .....	Preservatives - absent
	Added colour - absent
Frozen gooseberries .....	Preservatives - absent
	Added colour - absent
Megg (meat and egg) .....	Preservatives - absent
Sild in tomato sauce .....	Preservatives - absent
Danish Cheddar cheese .....	Preservatives - absent
Frozen chicken skins .....	Preservatives - absent
Frozen multer (Cloudberrries) ..	Preservatives - absent
	Added colour - absent
Filletts of mackerel in tomato sauce and port wine .....	Preservatives - absent
Filletts of mackerel in mustard sauce .....	Preservatives - absent
Filletts of herring in curry sauce .....	Preservatives - absent
Kippers in pure oil .....	Preservatives - absent
Frankfurter sausages .....	Less than 200 p.p.m. SN
	Conforms to Regulations

\* This was the only commodity which failed to conform to the Public Health (Preservatives etc. in Food) Regulations, 1962. It was surrendered and destroyed.

Fertilisers and Feeding Stuffs Act, 1926  
Fertilisers and Feeding Stuffs Regulations, 1960

No samples of fertiliser were submitted to the Public Analyst.

Public Health (Imported Milk Regulations), 1926

It has not been found necessary to take any action under these Regulations during the year.



## Bacteriological examination of food

The importation of frozen foods still continues to increase, not only through this port but also by consignments forwarded through other ports to Grimsby which are allowed to proceed "unexamined" under the provisions of the new Imported Food Regulations, 1968. This necessarily increased the work of the staff during the year in tracing delivery and inspection and sampling of these consignments.

During the year there has also been an increase in the amount of meat imported consisting of lamb, mutton and offal from Iceland, and sides or carcasses of pork from Finland and Sweden. In addition, fore and hindquarters of beef have been imported from Sweden via the "roll-on/roll-off" container service. This is time consuming work as all meat has to be checked for "Official Certificates" and inspected.

The new Imported Food Regulations, 1968, came into operation on 1st August, 1968. This legislation adopts new procedures and places a greater responsibility on the Port Health Inspectors. Under these new provisions it is now permissible to forward "containers" unexamined to inland areas, provided the local authorities concerned are notified. The "roll-on/roll-off" container service from Denmark at this port is now well established and over 100 such containers, containing mainly bacon, arrive twice per week. These are sent to over 70 inland local authority areas and as a result much more time has to be spent by the staff on notifying the local authorities concerned.

Some 8,400 trailers and containers arrived at the port and 312 were forwarded unexamined from other ports.

Owing to the large increase in the amount of imported foods the present staff of two Port Health Inspectors are finding it very difficult to cope with the extra work, so much so, that other work of the Department had to be neglected during the year.

490 separate samples were submitted for bacteriological examination and in some cases repeat samples were necessary.

The following are the foodstuffs submitted for bacteriological examination:-

<u>Nature of sample</u>	<u>Result of examination</u>
* Frozen peeled prawns .....	Satisfactory
Pickled mussels .....	"
Frozen whole prawns .....	"
Tinned cod roe .....	"
Frozen sliced apples .....	"
Fish cakes .....	"
Frozen langostinos .....	"
Frozen pineapple pieces .....	"

<u>Nature of sample</u>	<u>Result of examination</u>
Strawberries in barrels .....	Satisfactory
Frozen scampi .....	"
Crab meat .....	"
Boeuf Bourguinonne .....	"
Frozen raspberry puree .....	"
* Frozen mussels .....	"
Chicken noodle .....	"
Coq au Vin .....	"
Frozen halibut fillets .....	"
Chicken a la King .....	"
Tivoli apple squares .....	"
Lamb curry .....	"
Frozen boneless chicken meat .....	"
Frozen chicken wings .....	"
Brown hash potatoes .....	"
Pickled beetroot .....	"
Cheese and ham spread .....	"
Frozen lobster tails .....	"
Instant potato flakes .....	"
Shoulder ham .....	"
Salami .....	"
Tub butter .....	"
Mackerel fillets in tomato .....	"
Sild in oil .....	"
Frozen Bouillabaise .....	"
Frozen poisson Brevalles .....	"
Frozen Ratatouille .....	"
Cocktail sausages .....	"
Frankfurter sausages .....	"
Cinnamon coffee cake .....	"
Escallop of breaded veal .....	"
T-Bone steaks .....	"
Sirloin steak .....	"
Rump steak .....	"
Pork and beef salami .....	"
Strip steak .....	"
Minute steak .....	"
Hamburgers .....	"
Chuck wagon steaklets .....	"
Sliced beef in gravy .....	"
Beef and onion steaklets .....	"
Beefburgers .....	"
Frozen cooked cockles .....	"
Frozen brown shrimps .....	"
Frozen chicken skins .....	"
Multer (Cloudberries) .....	"
Meat balls .....	"



- \* One consignment of frozen prawns proved unsatisfactory and was re-exported.

One consignment of frozen mussels also proved unsatisfactory, the Local Authority at its destination was notified and they took action and condemned same.

2,170 tons of cooked frozen prawns were landed in Grimsby during the year, an increase of 50% over 1967. These prawns originate from a host of different producers and packing plants.

Great quantities of prawns continue to be received into cold stores in the port area, forwarded from other ports, unexamined. When notifications of these consignments are received, they are inspected and samples taken. These prawns originate from many parts of the world and are often trans-shipped from Continental ports. Among the countries of origin are Chile, Korea, Japan, Persian Gulf, India, Canada, U.S.A., Iceland, Norway etc. This trade continues to increase annually and great sums of money are involved, constant vigilance is therefore necessary.

## DISTRICT - GENERAL CONDITIONS

Fish docks

The general picture of the fish docks continued much as before during 1968. Only minor changes occurred in the general features, although this will not appertain much longer as great changes are proposed and in some cases already sanctioned.

The fishing industry in general suffered a severe setback during the early part of the year with disastrously low prices and an over abundance of fish with excessive imports of frozen fillets etc. As a result of this many of the older vessels were laid up and some scrapped. Eventually, Government action was taken to restrict, by means of a surcharge, some of the frozen imported fillets from the Scandinavian countries. It is pleasing to note that towards the end of the year conditions were improving.

There are now 6 "freezer trawlers" operating from the port and these appear to be performing quite satisfactorily.

The sprat fishing during winter months continues as before and has become an accepted feature of the scene, some 4,500 tons being landed during the year.

A development during the year has been the cleansing of fish rooms by some companies by means of chemical sterilisation. This is done by a private firm of contractors and is a further indication of the endeavours of the industry to improve the quality of fish landed.

A further development is the boxing of fish at sea which has been undertaken by one company. One vessel has been adapted to carry a proportion of it's catch in special aluminium containers in which the fish is iced and delivered straight on to the fish market without further handling. Up to date, the results have been very satisfactory and it will be interesting to see if this practise is extended.

Roadways

A start was made during the year on taking up the railway lines and granite setts adjoining certain sections of the Fish Market. These granite setts had been in position for many years and were in such a condition as to make cleansing of these parts of the roadway virtually impossible, giving rise to nuisance both from stench and filth accumulating in the crevices. These setts and railway lines are being removed and the surface concreted, which will make the cleansing operations much easier.

Unfortunately, many of the road surfaces in the fish dock area are in a deplorable state, particularly in the vicinity of the "jetties" and the south and west markets. It is, of course, appreciated that these roadways are subject to a large amount of wear owing to the very heavy traffic to which they are subjected and this, unfortunately, is complicated by the fact that the water mains for the washing water supply are laid under these roads and these mains, which have existed for many years are continually bursting, necessitating frequent excavations to repair and/or lay new sections. It would appear to have been more economical to make a complete renewal of these mains and then re-surface the roads on completion.

It is understood that an allocation of money has been made available to the Dock Engineer purely for road repairs and maintenance.

### Cleansing

During the year a continued deterioration of the general cleanliness in the dock area, both on the Fish Docks and Commercial Docks, was experienced.

So far as the Fish Docks was concerned, a great contributory factor was the non-return of overland fish boxes. Vast quantities of fish from northern (mainly Scottish) ports are received in Grimsby for auction on the open market. This fish is sold to the merchants in the wooden boxes in which it is received, and then, the fish having been used the containers become the concern of no-one. Dumps of these boxes accumulated at various points and constituted a nuisance and a potential harbourage for rats.

Representations were made to the Port Authorities and to the Fish Merchants' Association, and also all the main suppliers were contacted by this Authority. As a result of this, a system has been inaugurated by means of which a special position on Henderson Jetty has been set aside for storage, awaiting transport, and the Fish Merchants' Association have instituted a proper collection and return system for which a charge is made. An Assistant Dock Superintendent has also been made responsible for the effective working of this system.

The magnitude of this task can be appreciated when it can be stated that one agent for this overland fish said in his reply to this Authority that his firm was losing 20,000 boxes per year through non-return of boxes - this represents a sum of approximately £10,000.

At present the collection and return of these boxes appears to be

proceeding satisfactorily but close attention still needs to be paid to this matter.

Another factor which caused a nuisance on the Commercial Docks was the practise of cleansing empty railway waggons for the reception of cargo, by the elementary tipping or shovelling of the rubbish they contained straight on to the quayside. Representations were made to the Port Authority and this practise has now ceased. A special siding near the rubbish tip has been allocated for this purpose, and all waggons must now be cleaned out there before proceeding alongside vessels.

At present a complete review of all cleansing operations in the port area is being made by the British Transport Docks Board and it is possible that this work may be contracted out to a private contractor.

In the past, great nuisance from floating debris has been experienced both in the Fish Docks and to a lesser but still considerable extent in the Commercial Docks. This has presented difficulties in cleansing owing to shortage of staff and the method of manual cleansing used. It is understood that the British Transport Docks Board is now giving consideration to the use of a specialised craft such as is in use on the Mersey and in the London docks, and as was recommended in last year's annual report.

#### Public conveniences

During the year under review improvements have been carried out to the major number of these conveniences and they are now all provided with wash basins and a supply of cold water for washing. In those sites which are adjacent to the Fish Market etc., and therefore more amenable to some form of surveillance, hot water has been provided. In those cases where these conveniences are, to a certain extent, isolated from immediate observation, cold water only is supplied and under the circumstances of vandalism etc., and the fact that these conveniences are in positions where no food is handled, this is felt to be adequate.

#### Fish processing premises, factories and cold stores

There has been no major development this year in the erection of new buildings and plant, but many of the older premises have been altered and extended. There still remains, however, a large number of small premises in need of demolition and re-building.



### Commercial Docks

The picture as far as the Commercial Docks are concerned has shown little physical change during the year under review, but this is expected to alter during 1969.

The "container" service from Denmark has proved very successful, so much so that during the coming year the "roll-on/roll-off" compound is to be extended in area by 60 per cent. This will entail the demolition of a large part of the east side warehouses in order to provide additional parking space and electrical plug points for the refrigerated containers. In addition to this, the present compound will be extended to the north end of the Fish Market, part of which will be cut off from the Fish Market to provide a new Customs examination point under cover. The present Waterguard building is to be demolished and a new one erected. The present Graving Dock, now disused, is to be filled in and incorporated within this area.

The small 35 ft. lock is to be sealed off and become part of a new installation for a gravel dredging company.

Future development is also envisaged and sanctioned for part of the Fish Market and a start on this is expected to be made in 1969. In this development part of the present market structure on the west and south markets is to be demolished, i.e. the upper floor, making this part of the market a single floor structure, covered only by a Dutch barn type of roof and is to be used only for the landing and sale of fish. No merchants' stands will be allowed. The fish merchants at present using this portion of the Fish Market will be moved to other parts, although as the years pass the number of small fish merchanting firms has slowly but steadily decreased.

Ultimately, with the re-development of cleared land within the Dock Estate it may prove possible for all merchants to be removed from the Fish Market to proper premises made to comply with the existing Food Hygiene Regulations, thus leaving the market to fulfill its proper function for the landing and sale of fish only. This would give rise to greater cleanliness and better supervision of fish processing.

It will be necessary to ensure that under the proposed re-construction of the Fish Market adequate numbers of new conveniences are constructed and properly sited. At present on the west and south markets these are situated on the floor above the markets and will be demolished with the structure. During fish landings and sales there may be between 500 and 3,000 men present so it is obvious that future

provision of sanitary conveniences must be adequately and suitably sited in close proximity to the Fish Market. The several areas of derelict land in and near the Fish Market are proposed for use and development as car parks, depending upon approval of the necessary byelaws. This would be a great improvement as under the present circumstances difficulty is being experienced in keeping these sites clear of rubbish and other debris. Any open space in the vicinity of the Fish Market appears to offer an open invitation for people to use as a rubbish dump. All types of articles from wrecked cars to beds are deposited on these sites at night and this causes a great deal of unnecessary work for the British Transport Docks Board cleansing staff to keep these sites clear.

When in use as car parks they will be properly surfaced and drained and will then be kept under surveillance and control.

Co-operation has been received from the British Transport Docks Board Engineers' Department in the demolition and sealing of derelict and disused buildings.

#### Offensive trades

Fish curing and the manufacture of fish oil are the scheduled offensive trades carried on within the port health area. These premises are kept under regular surveillance by the port health staff.

#### Canteens, cafes etc.

There are a large number of canteens, tea shops etc. situated within the dock area. The premises are inspected regularly and on the whole a satisfactory standard of hygiene is achieved, though the difficulties in this respect are accentuated by the shortage of suitable staff and also by the misuse of the premises by certain types of clientele.



## DISTRICT - INSPECTIONS AND RE-INSPECTIONS

During the year, the following inspections and re-inspections of factories and other premises etc., were carried out under the appropriate Acts and Regulations:-

	<u>Inspections</u>	<u>Re-inspections</u>
Factories with power .....	115	65
Factories without power .....	51	29
Fish processing factories ....	100	78
Fish curing factories .....	60	35
Workplaces and offices .....	56	30
Canteens, cafes etc. ....	104	53
Shops (no food) .....	24	13
Public conveniences .....	108	87
Streets, drains, refuse bins .	66	61
	—	—
TOTALS .....	684	451
	—	—

## DISTRICT - SANITARY IMPROVEMENTS EFFECTED

During the year, 470 informal notices were served on owners or occupiers. It was not found necessary to take any legal proceedings. The following table shows the defects and nuisances found and remedied:-

Defect or nuisance	Found	Remedied
<u>General</u>		
Defective or inadequate:-		
Ceilings .....	39	37
Doors .....	29	18
Floors .....	36	27
Heating & hot water facilities .....	26	16
Lighting - artificial .....	22	9
Quaysides, sheds & verandahs ..	20	18
Refuse storage .....	39	31
Road surfaces & pathways .....	28	16
Roofs & eaves gutters .....	47	20
Sinks & wash basins .....	29	24
Storerooms & messrooms .....	39	21
Skylights .....	7	6
Stairways .....	17	12
Tables .....	4	4
Ventilation .....	9	7
Walls .....	78	57
Water taps .....	2	-
Windows .....	51	26
Yards, outbuildings etc. ....	28	20
Accumulations of refuse .....	88	57
Insect infestations .....	2	2
Other nuisances .....	65	52
<u>Drainage</u>		
Defective .....	40	37
Inadequate .....	3	3
<u>Sanitary accommodation</u>		
Defective .....	56	51
Dirty .....	85	67
Inadequate .....	4	4

## FISH MARKET - GENERAL CONDITIONS

There has been no noteworthy change in the circumstances obtaining on the fish market.

Constant vigilance is given to the state of cleanliness of the trunks used for the sale of fish landed from the trawlers. As there are approximately 35,000 of these boxes in use, this is a difficult task. A special cleansing plant, now incorporating two detergent tanks, owned by the Grimsby Exchange Limited, is used for this purpose and full co-operation is gladly given.

The Food Hygiene (Markets, Stalls and Delivery Vehicles)  
Regulations, 1966

Attention is paid, as opportunity offers, to checking vans using the dock estate, and as the ownership of some of these vans appears to change quite often, it is a difficult matter to check this.

It would seem that compulsory registration on taking up this business would be a great help. Some individuals would appear to try their hand at this business for a few months and then give up or sell out. Very few have their base within the area of this Authority.

The Clean Air Act, 1956, and  
The Dark Smoke (Permitted Periods)(Vessels) Regulations, 1958

Generally speaking, no difficulty is experienced in the administration of these Acts and Regulations.

## FISH MARKET - INSPECTIONS AND RE-INSPECTIONS

The following inspections and re-inspections were carried out on the fish market during the year:-

	<u>Inspections</u>	<u>Re-inspections</u>
Fish merchants' stands & huts	467	337
Fish merchants' box stores ..	351	125
Fresh water taps & hydrants .	81	-
Sanitary accommodation .....	55	13
TOTALS .....	<u>954</u>	<u>475</u>

## FISH MARKET - SANITARY IMPROVEMENTS EFFECTED

The following defects and nuisances were found and remedied:-

<u>Defect or nuisance</u>	<u>Found</u>	<u>Remedied</u>
Defective or dirty:-		
Box lofts .....	128	113
Fish boxes .....	565	565
Fish bins .....	80	59
Fish market floor .....	57	46
Fish market lighting .....	5	5
Fish market roofs .....	1	1
Fish market stands & huts .....	132	127
Offal barrels .....	11	11
Sanitary accommodation .....	16	10
Utensils .....	375	266
Dock vehicles .....	12	3
Maggott infestations .....	1	1
Smoke nuisance .....	5	5
Offensive accumulations .....	10	10
Roads, sidings and quays .....	37	29
Foul debris in dock .....	16	12
Other nuisances .....	30	22

Dock beams, roadways and railway sidings foul with offal etc., were cleansed periodically during the year.

ADMINISTRATION OF THE FACTORIES ACT, 1937 & 1948

Particulars of inspections and defects found and remedied during 1968

1. INSPECTIONS for the purposes of provisions as to health (including inspections made by public health inspectors)

Premises (1)	Number on register (2)	Number of		
		Inspections (3)	Written notices (4)	Occupiers prosecuted (5)
(i) Factories in which Sections 1,2,3,4 and 6 are to be enforced by Local Authorities .....	60	319	5	-
(ii) Factories not included in (i) to which Section 7 applies:- (a) Subject to the Local Authorities (Transfer of Enforcement) Order, 1938 ....	239	101	7	-
(b) Others .....	4	7	-	-
(iii) Other premises under the Act (excluding out-workers' premises)	1	7	-	-
TOTALS .....	304	434	12	-

## 2. Cases in which DEFECTS were found

Particulars (1)	No. of cases in which defects were found			Number of cases in which prosecutions were instituted (6)
	Found (2)	Remedied (3)	Referred To H. M. Inspector (4) By H. M. Inspector (5)	
Want of cleanliness (S.1) .....	176	148	-	-
Overcrowding (S.2) .....	-	-	-	-
Unreasonable temperature (S.3) ...	3	2	-	-
Inadequate ventilation (S.4) .....	7	7	-	-
Ineffective drainage of floors (S.6) .....	15	9	-	-
Sanitary conveniences (S.7)				
(a) Insufficient .....	1	2	-	-
(b) Unsuitable or defective ...	72	63	-	-
(c) Not separate for sexes ....	1	1	-	-
Other offences (not including offences relating to Homework) .	108	70	-	-
TOTALS .....	383	302	-	-



## WELFARE WORK

Medical services

I am indebted to the Grimsby Fish Docks Medical Services Committee for the following information and figures:-

"The following services were rendered by the clinic and first aid stations during the year ending 31st December, 1968:-

Clinic

Consultations .....	896	
Routine examinations .....	1,046	
X-Ray examinations .....	5	
Cases referred from		
first aid station .....	11	
Emergency first aid cases .	476	
Subsequent attendances ....	<u>1,238</u>	3,672

First Aid Station andSubsidiary First Aid Stations

Consultations .....	588	
Subsequent attendances ....	<u>184</u>	<u>772</u>
		<u>4,444</u>

Medicine chests and first aid boxes overhauled during the year numbered 497.

The Medical Officer attended sick and injured British and foreign seamen on ships in the river on several occasions."

The following information is supplied by the National Dock Labour Board:-

"Port medical services

The National Dock Labour Board Grimsby Medical Centre, situated at Flour Square, Grimsby, is staffed by two State Registered Nurses and the Centre is open between 5.30 a.m. and 5.00 p.m. daily from Monday to Friday.

A new Medical Centre for Grimsby is now in the final stages of completion and should be ready for its official opening in February, 1969. It is situated inside the Royal Dock and close to the N.D.L.B. Area Office.

Training of first aid personnel

The N.D.L.B. Ambulance Branch maintains a strength of 40 trained dock workers and staff on its register. The Branch operates first aid classes throughout the winter months, first aid film shows, first aid refresher courses and week-end schools are held each Spring, usually at Skegness or Bridlington.

Two N.D.L.B. first aid teams compete in many local and national competitions."

The following information is supplied by the Grimsby Landing Company Ltd.

"First aid services

The Grimsby Landing Company Ltd., is now responsible for the employment of the lumpers on the fish docks and amongst those employees are several fully qualified first aid men who perform valuable work when accidents or injuries occur. The Company has set up a First Aid Committee and has provided first aid accommodation situated in the Call Stand at the corner of Fish Dock Road and Murray Street. In the near future the accommodation will be fully equipped with first aid equipment including resuscitators.

The training of personnel is still performed through the National Dock Labour Board."



